

0908 '99 SEP -3 A11:59

August 31, 1999

Dockets Management Branch (HFA-305)
Food and Drug Administration
5630 Fishers Lane : Room 1061
Rockville, MD 20852

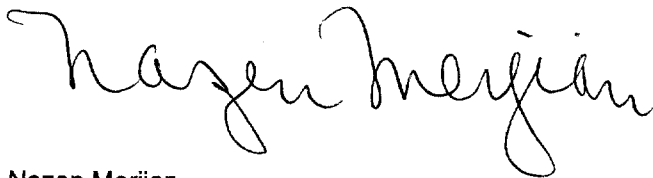
Re: Dockets #98N-1230
#96P-0418
#97P-0197

The most effective way to reduce salmonella in eggs would be to eliminate the practice of forced molting. The FDA must do more than put warning labels on egg cartons and regulate egg refrigeration temperatures.

To deprive hens food for up to two weeks and water for up to eight weeks, keeping them in pitch darkness for weeks on end, is unconscionable and leaves them disease prone and prone to salmonella infections.

Forced molting of hens must be stopped.

Sincerely,



Nazen Merjian
VFA

98N 1230

C 468

VOICES FOR ANIMALS
170 Rugby Road
Charlottesville VA 22903



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20837-0001



CROSS FILE SHEET

File Number:

98N-1230/ *C 468*

See File Number:

97P-0197/ *C 469*
96P-0418/ *C 468*